

## Agricultural Marketing Service, USDA

§ 51.491

percentages shall be allowed for the defects listed:

(i) 8 percent for cantaloups which fail to meet the requirements of this grade because of defects of a permanent nature; or,

(ii) 2 percent for cantaloups which are affected by decay. (See § 51.480.)

### UNCLASSIFIED

#### § 51.479 Unclassified.

“Unclassified” consists of cantaloups which have not been classified in accordance with any of the foregoing grades. The term “unclassified” is not a grade within the meaning of these standards but is provided as a designation to show that no grade has been applied to the lot.

### APPLICATION OF TOLERANCES

#### § 51.480 Application of tolerances.

The contents of individual packages are subject to the following limitation: *Provided*, That the averages for the entire lot are within the tolerances specified for the grade:

(a) A package may contain not more than double any specified tolerance except that at least two defective specimens may be permitted in any package.

### DEFINITIONS

#### § 51.481 Very good internal quality.

*Very good internal quality* means that the combined juice from the edible portion of a sample of cantaloups selected at random contains not less than 11 percent soluble solids as determined by an approved hand refractometer.

#### § 51.482 Uniform in appearance.

*Uniform in appearance* means that not more than one-tenth of the packages in any lot contain cantaloups which show sufficient variation in shape, size, ground color or netting to materially detract from the appearance of the contents of the individual packages, or which are not packed according to the approved and recognized methods for the package.

#### § 51.483 One type.

*One type* means that the cantaloups in any container are similar in color of flesh and are not decidedly different in shape, character of netting and prominence of ribbing.

#### § 51.484 Mature.

*Mature* means that the cantaloup has reached the stage of maturity which will insure the proper completion of the normal ripening process.

#### § 51.485 Good internal quality.

*Good internal quality* means that the combined juice from the edible portion of a sample of cantaloups selected at random contains not less than 9 percent soluble solids as determined by an approved hand refractometer.

#### § 51.486 Soft.

*Soft* means that the cantaloup yields readily to slight pressure.

#### § 51.487 Wilted.

*Wilted* means that the cantaloup lacks turgidity and is somewhat flabby, spongy and pliable under moderate pressure.

#### § 51.488 Well formed.

*Well formed* means that the cantaloup has the normal shape characteristic of the variety.

#### § 51.489 Well netted.

*Well netted* means that to an extent characteristic of the variety the cantaloup is well covered with fully developed, well raised netting, some portion of which is well rounded with practically no crease.

#### § 51.490 Decay.

*Decay* means breakdown, disintegration or fermentation of the flesh or rind of the cantaloup caused by bacteria or fungi; except that *dry type* decays will only be scored when penetrating the rind and extending into the edible flesh of the melon.

[63 FR 20522, Apr. 27, 1998]

#### § 51.491 Wet slip.

*Wet slip* means a condition present at time of packing in which the stem scar